




PETER CIZDZIEL

CCM, CCE, PGA, CAM

PROFESSIONAL PORTFOLIO

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ABOUT ME

Peter Cizdziel is a hospitality professional with extensive experience in successfully managing and enhancing private country club, golf club, and city club operations. His track record of success directing food and beverage revenues of more than \$4M annually demonstrates his ability to strategically oversee and grow this crucial aspect of the business. In the dynamic landscape of the private club hospitality industry, Peter is also well versed in strategic planning and program development which he insists plays a pivotal role in fostering membership growth, participation, and retention. He's known for creating an array of diverse and engaging events, essential to the multi-faceted needs of the members. By curating enticing dining events Peter creates a culinary journey that tantalizes the taste buds and transforms meals into memorable experiences.

Peter strongly feels the inclusion of captivating family events brings generations together, reinforcing the sense of community and belonging that underpins successful private club experiences. At current and past clubs, Peter thoughtfully designed children's events offering opportunities for learning, play, and social interaction. Through his meticulous planning, innovative concepts, and impeccable execution, Peter's programs not only enhance membership value but also create lasting connections that ensure continued participation and loyalty.

With a proven record of cultivating high-performance teams, Peter possesses exceptional skills in team building that are proven effective and inspiring. His ability to identify and leverage individual strengths within a team environment has consistently resulted in improved collaboration, increased morale, and enhanced productivity. Through strategic leadership, open communication, and fostering a culture of mutual respect, Peter has successfully nurtured cohesive and motivated teams. His adeptness at aligning team goals with organizational objectives ensures that each member is empowered to contribute their best work. With a track record of turning diverse groups into cohesive units, Peter is well-suited to elevate team dynamics and foster a collaborative and motivated workforce.

Peter's leadership skills are evident as dictated by his history of effectively managing all aspects of golf and private club operations, cross-functional teams, implementing operational improvements, and exceeding financial targets. Furthermore, his experience in golf course construction and clubhouse project management, in addition to his expertise in hospitality, as well as his knack for innovation, make him a leader in the club management industry.

Peter is a devoted family man who loves spending time with his wife Gayla, enjoys golf, ice hockey and travel. Peter is involved in his professional organizations the PGA of America, Club

ABOUT ME

Management Association of America, and the Culinary Federation of America. Peter currently holds a board of director's seat with the Pelican Chapter of the CMAA.

Peter has coached ice hockey for years up to and including at the collegiate level. Successfully leading people whether it be at a Platinum Private Club or Collegiate Hockey Team would not be possible without his organization, communication and outstanding team building skills.



Gayla and Peter



Collegiate Hockey Coach



Teamwork Exercise



18th Hole - Wildcat Run



The Standard Club

March 2019

To Whom It May Concern:

This letter is to serve as a professional recommendation for Peter Cizdziel. Peter served as the General Manager and Chief Operating Officer of the Standard Club in John's Creek, Georgia from January 2018 thru June 2019. During his tenure Peter performed his duties in an exemplary manner.

Peter's leadership and team building skills solidified the Club's professional staff in becoming and remaining focused on overall membership satisfaction. Peter improved the staff's overall service delivery through consistent training resulting in his signature "Celebrity Service" being appreciated by the membership. His creative staff motivational programs created a cohesive team management approach which lowered the Club's turnover rate and in turn enhanced the "membership experience".

The numerous creative social programming that Peter initiated in the Golf, Food & Beverage, and Athletic departments expanded and enhanced the membership's options and amenities at their Club. Peter's leadership and communication skills, attention to detail, business acumen and overall expertise in the Club and Hospitality industry has left the Standard Club a better place - for his time here.

As a result of the membership desire to benefit from a Management Company's network of reciprocal club's and members, the Standard Club has entered into a Corporate Management agreement which was not in keeping with Peter's career path.

As the President of the Standard Club, and having worked closely with Peter during his tenure, I strongly recommend him as a General Manager and Chief Operating Officer of any Golf, Country Club or "high end" Hospitality Operation.

Most Sincerely,

Dr. Mark Elgart

President, The Standard Club

CELEBRITY SERVICE

Peter's ability to make all members feel special, akin to his interactions with high profile individuals like the President of the United States of America, the Vice-President of the United States of America, Senators, Congressman, and Military Generals, lies in his personal attention, excellent service, and effective communication. He creates within his clubs an inclusive environment, ensuring each member feels valued to and catered to. This involves understanding the individual preferences, recognizing milestones, and maintaining a welcoming atmosphere. By offering a sense of exclusivity and personalized "Celebrity Service" for all members, Peter enhances the overall club experience mirroring the attention given to esteemed guests.



Peter and President Barack Obama



Peter and Professional Golfer Gary Player



Island Country Club

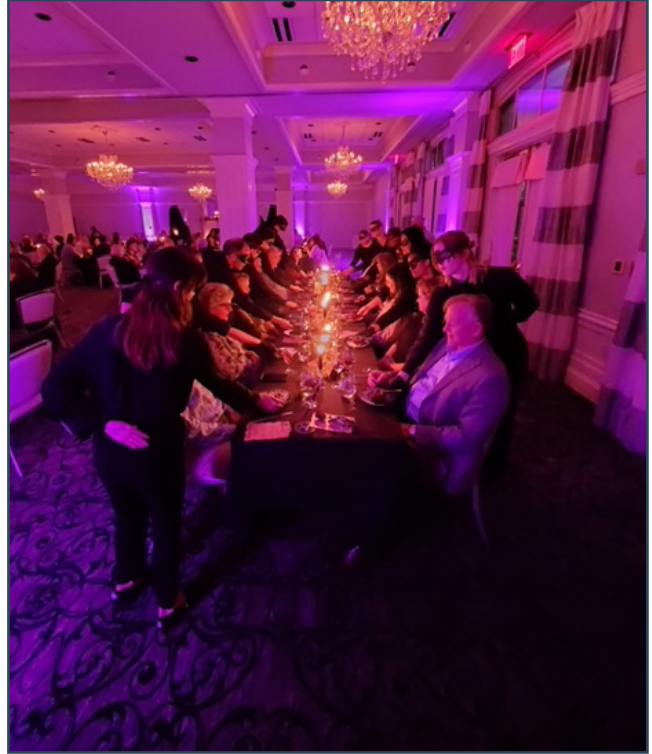


City Club at River Ranch

CELEBRITY SERVICE



Haunted Wine Dinner



Commander's Service at a Member Event



Tablesides Dessert



Commander's Service in Dining Room

WORLD-CLASS MEMBER EVENTS

Peter has played pivotal roles in orchestrating many world-class member events by overseeing the planning, coordinating with the staff, and ensuring exceptional service. His responsibilities have included crafting event concepts, managed logistics, and maintaining extremely high standards to create memorable experiences for club members. Effective communication, attention to detail, and a keen understanding of member preferences have contributed to the successes of these events under his leadership.



WORLD-CLASS MEMBER EVENTS



WORLD-CLASS MEMBER EVENTS



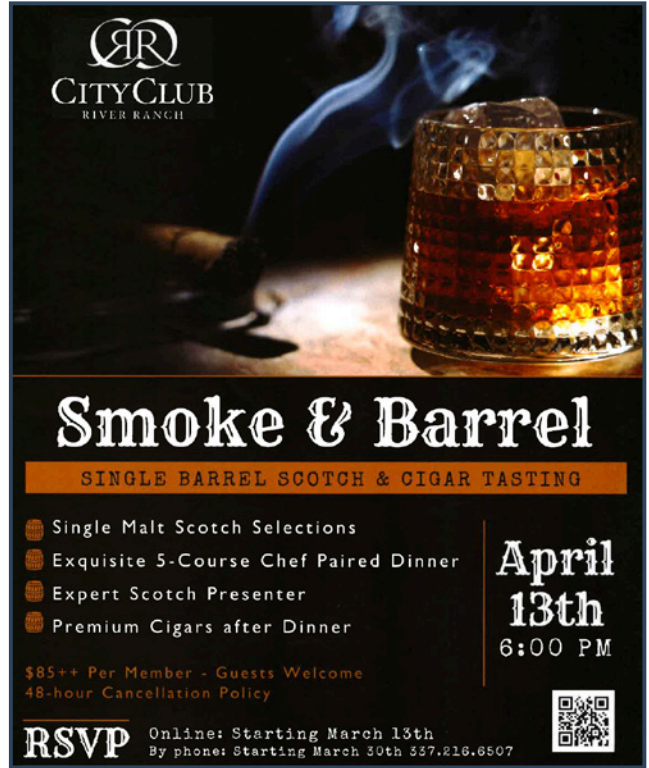
making spirits bright

HOLIDAY COCKTAIL PAIRING

DECEMBER **14** AT 6 PM

HOLIDAY COCKTAILS & CULINARY PAIRING
\$65++ Per Person - 48 hour Cancellation Policy
FUN FESTIVE ATTIRE ENCOURAGED!

RSVP
(337) 216-6507

CITY CLUB
RIVER RANCH

Smoke & Barrel


SINGLE BARREL SCOTCH & CIGAR TASTING

- Single Malt Scotch Selections
- Exquisite 5-Course Chef Paired Dinner
- Expert Scotch Presenter
- Premium Cigars after Dinner

April 13th
6:00 PM

\$85++ Per Member - Guests Welcome
48-hour Cancellation Policy

RSVP Online: Starting March 13th
By phone: Starting March 30th 337.216.6507




**On the Rocks
& Rolled**

WEDNESDAY, NOVEMBER 2
6:00 PM
GRILL & BAR PATIO

BOURBON - CIGARS - STEAKS

RSVP 216.6507
\$90++ | 48-hour cancellation policy




LEBANESE NIGHT

THURSDAY, NOVEMBER 17
Buffet Opens at 5:30pm

- Labneh - Tabbouleh - Hummus
- Baba Ghanoush
- Lebanese Fried Chicken
- Lamb Stew with Basmati Rice
- Grilled Chicken Kabobs
- Shrimp Sayadieh
- Lebanese Lamb Chops
- Grape Leaves - Meat Pies
- Lebanese Cabbage Rolls
- Traditional Kibbee
- Batata Harra
- Lebanese Rice Pilaf
- Roasted Spiced Vegetables
- Semolina Cake - Maamoul

Select Items Prepared by Jenny Callais.

RSVP: 337.216.6507 or Online
Adults \$35 | Kids 12 & Under \$16.95
48-hour cancellation policy



WORLD-CLASS MEMBER EVENTS



BACK BY POPULAR DEMAND

PRIME RIB & LOBSTER NIGHT



JUNE 25 | 5-9 PM

Exclusive a-la-carte Menu
Live Entertainment

RSVP (337) 216-6507




RSVP BY JUNE 17

Vodka Tasting

WEDNESDAY, OCTOBER 5
DOORS OPEN AT 6 PM
CITY CLUB GRILL & BAR



RSVP 337.216.6507
\$65++ per person - 48 Hour Cancellation Policy



TEQUILA DINNER

Wednesday, August 10
Bar opens 6:00 PM - Dinner 6:30 PM



Finest Agave Tequilas
Exquisite 5-course Dinner



\$85++ per person
Reservations Available Online



FABULOUS FRIDAYS!

Lenten Seafood Buffet

Join us for City Club's Lenten Seafood Buffet with live entertainment.
Friday Evenings, March 4 - May 20.



\$32.95 Adults | 12 & Under \$16.95 | 5 & Under Free

- tax and gratuity not included
- Live music not offered on Fridays during Rhythms on the River



337.216.6507



Member Insight Executive Summary



MEMBER FEEDBACK

City Club at River Ranch	
Fitness Center	
Connie McGlasson 10	Social amenities are awesome! Fitness classes are fun and energetic! Events are tremendous! The culture of City Club are the employees, of course! <small>Fitness Center</small>
Rickey J Broussard 10	great equipment... good availability <small>Fitness Center</small>
Grill and Bar	
Vernon Moret 10	Great facility - both dining and health club. Great food! Professional and pleasant staff! <small>Grill and Bar</small>
Nancy F Kling 10	<small>Grill and Bar</small>
Lori Heaphy 10	Food, drinks, atmosphere, friendly servers <small>Grill and Bar</small>

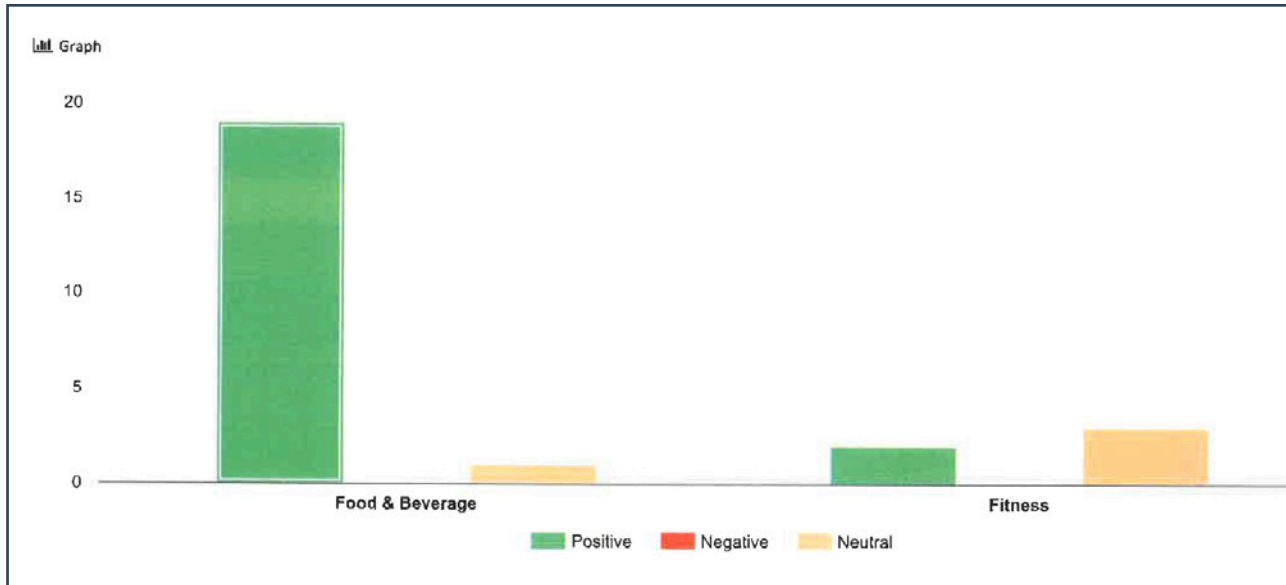
City Club at River Ranch	
Grill and Bar	
Craig D Little 10	Great food and staff. All my friends from New Orleans that visit love the food and ambiance. <small>Grill and Bar</small>
Vicki Milam 10	The friendly staff. The service and food were amazing!!!! <small>Grill and Bar</small>
Tennis Proshop	
May S Thomasse 10	Pros are very nice and accommodating to all of us <small>Tennis Proshop</small>

City Club at River Ranch	
Grill and Bar	
Kathy Jones 10	The food is great, the buffets are excellent, but most importantly, the staff make you feel like you're the most important guests there as soon as you walk through the door. <small>Grill and Bar</small>
Joyce Linde 10	Great service , atmosphere and delightful dinner!!! <small>Grill and Bar</small>
Tennis Proshop	
John R Leonards 10	<small>Tennis Proshop</small>

City Club at River Ranch	
Grill and Bar	
Dennis B Guaglianone 10	We enjoyed the bourbon pairing event and it was more than expected. The chef came out to go over and explain the evenings meal and the GM prepared us for the bourbon pairing with a through review of the Rabbit Hole distillery history. The staff was so friendly checking on the tables insuring everyone's evening was enjoyable. As a bonus, we also were able to share the night with fellow members/friends. <small>Grill and Bar</small>
Charlette Banks 10	Love the service, atmosphere and food! <small>Grill and Bar</small>
John D David 10	Enjoy the special events, weekly dinner specials (especially fried chicken and pasta), table/buffet for Rythems and friendly staff. <small>Grill and Bar</small>
Riverspa	
Charlotte Guinn 10	<small>Riverspa</small>

City Club at River Ranch	
Fitness Center	
Loretta LeDoux 10	The staff, the facility, the members, everything. It's the best club I have ever belonged to. <small>Fitness Center</small>
Crystall Ste. Marie 10	<small>Fitness Center</small>
Teresa Ducote Luke 10	<small>Fitness Center</small>
Grill and Bar	
Zach M Bennett 10	Great customer service! <small>Grill and Bar</small>
Cheryl Ann Jackson 10	Feels like having dinner with family. <small>Grill and Bar</small>

MEMBER FEEDBACK



Name	Score	Tag Groups	Comment
Bernard Thibeaux	9	Food & Beverage	Good service, good food, great atmosphere
Reggie A Welty	10	Food & Beverage	Good service and good food
Lesley B Malinowski	10	Food & Beverage	Very courteous staff, wonderful service, top-notch beverages, and delicious food!
Brandon P Tilley	10	Food & Beverage	Excellent food and service
Robert J Young	10	Food & Beverage	Great food great service great atmosphere
Matthew B Mitchell	10	Food & Beverage	Great service and good food!!
Gabel Camardelle	10	Food & Beverage	Great food. Excellent service
Vernon Moret	10	Food & Beverage	Great facility - both dining and health club. Great food! Professional and pleasant staff!
Lori Heaphy	10	Food & Beverage	Food, drinks, atmosphere, friendly servers
ANONYMISED ANONYMISED	10	Food & Beverage	Great food and service. Bar is excellent
Louis T D'Elia	10	Food & Beverage	Excellent food and service.
J. Eric Miller	10	Food & Beverage	Excellent service and the best bartenders in Lafayette.
Robert Olsonoski	9	Food & Beverage	Food was very good and the staff was super friendly
Genell West	9	Food & Beverage	Delicious chocolate martinis and excellent service.

PERFORMANCE EVALUATION

General Manager/Chief Operations Officer
Performance Evaluation 2018
The Standard Club

Name: Peter Cizdziel	Review Period: 1/15/18-12/31/18
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1	Service Excellence	Does Not Meet Expectations	Approaches Expectations	Meets Expectations	Exceeds Expectations
1A	Assure staff provides a level of service in keeping with private club standards as determined by the Board of Governors. Treat all members and guests in a fashion commensurate with Private Club industry.			X	
1B	Assures annual member survey "satisfaction rating with the staff" remains at or above 80%.			X	
1C	Assure annual member survey "overall satisfaction with the club" remains at or above 80%.			X	
1D	Any issues or concerns with members are to be handled in a timely manner. Items that are necessary for Board approval or consideration are to be presented to the Board in the next scheduled meeting.				X
1E	New and innovative services and programs are to be incorporated into operations annually. Work closely with staff, committees and board to adjust programming in all departments assuring members experience new and interesting events coupled with traditional long-standing programs.				X
1F	Golf, F&B, Catering and Tennis programs conducted in a professional, friendly and member focused manner always.			X	

Comments:

1a. Improved level of service delivered in all departments through a consistent training campaign of providing "Celebrity Service". Instituted levels of training in the Food & Beverage server department encouraging continued growth and knowledge of the staff. Replaced staff that was not delivering service level standards in keeping with goals. Led the staff throughout the rating period by observing, coaching and rewarding those who delivered the desired service standards.

1b. Member Satisfaction Survey with the Staff was not conducted however the season was overwhelmingly positive and full of compliments from members about the staff. New key staff members onboarded have added to the positive member experience – Executive Chef, Sous Chef, Assistant Golf Pro, Servers, Bartender, F&B Director, & Membership Director.

1c. Membership overall satisfaction survey was conducted twice with a rating of 80.4% ten 84.9%.

3	Leadership and Teamwork	Does Not Meet Expectations	Approaches Expectations	Meets Expectations	Exceeds Expectations
3A	Positive, professional and friendly interaction with staff is critical. Providing staff, committees and the Board with assistance as required.				X
3B	Consistently provide a positive example of professionalism for the entire staff to follow.				X
3C	Develop effective programs for recruitment, training, mentoring and retention of key staff recognizing the highly seasoned nature of the Standard Club.			X	
3D	Support entire staff with the tools necessary to complete their tasks.			X	
3E	Foster an atmosphere of respect, professionalism and teamwork throughout the organization.				X
3F	Assure systems and training are in place to assure the Standard Club remains a harassment free workplace.			X	
3G	Create and conduct staff appreciation programs. Assure all staff members are treated in a professional way consistent with the current "employee handbook".				X
3H	Build Board trust and cooperation through effective and honest communication with members, board members, staff, and committees.			X	

Comments:

3A. Created a work environment of cooperation, teamwork and enjoying one's work. Transformed a negative workplace in many departments to one of member focus and enjoyment. Consistently speaking to staff about how to make their job better and member services better.

3B. CONSISTENTLY, "walk the walk" of positive and cheerful service delivery. Never allow negativity in the workplace and do not condone or retain any staff with a poor attitude. Created club mantra, "Smile, Greet, Serve and Thank", and credo, "Providing Celebrity Service". Re-emphasized with staff daily.

3C. Implemented new advertising sources for staff recruitment, motivated leadership to secure future staff from community involvement, added server level pay program and reinstated staff lunch program.

3D. Provides open door policy with staff encouraging them to discuss their needs in the workplace. Provide the staff all the affordable tools required.

3E. Work diligently at building a cohesive and successful team. Cooperation and teamwork expected, required and rewarded in the workplace. Reinforced on a consistent basis and through the Quarterly "Team Player Awards".

3F. Harassment free work-zone exists and communicated to the team at the Quarterly Staff Meeting as well as the "New Staff Orientation". No incidents of workplace harassment during the rating period.

3G. Successful Staff Appreciation Programs Created and Implemented;

- On the Spot – Gift Card Program for those going above and beyond the expected level of service delivery.

PERFORMANCE EVALUATION

General Manager/Chief Operations Officer

Performance Evaluation 2018

The Standard Club

1d. All member issues or concerns were handled in a professional timely manner. Most issues were handled quickly "on the spot" and never approached the Board level.

1e. New and innovative programming was evident throughout the rating period: A few of them are as follow....

F&B:

- New breakfast, lunch, dinner and bar menus introduced quarterly replacing menus that were in place for several years.
- Changed from no club dinners (in January) to six dinners weekly and eventually back to 7PM nightly and 8PM on weekends.
 - o Introduced successful "Prime Rib Night" and "Family Night" dinners on weekends.
- Water service to tables, improved coffee quality and offerings.
- Added complimentary coffee / snack station at locker rooms
- "Quick Start" Sunday buffet added.
- "Grand Brunch" added (suspended to only major holidays)
- Pool service snack bar "opened" with rave reviews.
- Bar Service Improved:
 - o Professional full-time bartender added
 - o Draft Beer added (craft beer selections)
 - o Bar Specials – Craft cocktails added.
 - o Full service bar selection menus expanded and created.
- New member social events added: Bourbon Cigar Dinner, "Marvin Goldstein Piano Night", Spring Lobster Night, Wine Tastings, Murder Mystery Dinner (December).
- Thanksgiving "take out" dinners.
- Retained long standing events: Lobster Night, Fourth of July, Memorial Day, Fall Festival, Thanksgiving.

Golf:

- Curbside golf bag service added at busy times
- Carts parked facing out for member convenience.
- Ice waters pre-poured.
- Practice tee amenities enhanced.
- Golf pro presence in golf shop and on golf course increased.

Tennis:

- Pickle Ball program added.

Fitness: Added Fitness Director and programming at no cost to the club.

1f. All programs focused on member satisfaction and member participation – instituted Member Feedback Card Program.

6	Communication	Does Not Meet Expectations	Approaches Expectations	Meets Expectations	Exceeds Expectations
6A	Consistent communication with Membership and Board on all matters of club business. Frequent communication with President and appropriate board members keeping them apprised of necessary club events & news.			X	
6B	Regular and consistent email correspondences with the membership.				X
6C	Interaction & discussions with membership throughout the course of weekly business by conversing at club events and daily club activities.			X	
6D	Hold regular staff meetings with key members of management staff assuring internal communication flow is consistent.				X
6E	Assure club's website and social media campaigns remain current, fresh and accurate.			X	
6F	Hold, as necessary "Town Hall Meetings" keeping membership informed and engaged in club business.			X	

Comments:

- 6A.** Membership communication improved through "Experience" email, texting, staff communications, and full-size posters throughout club and staff communications to membership. Periodic Board email updates as necessary.
- 6B.** "Experience" email done twice monthly in addition to GM/COO updates as necessary.
- 6C.** Frequent and consistent communication with membership at the club about future member events takes place daily.
- 6D.** Weekly department heads staff meetings (Wed. 8:30AM) assure information flow is consistent. Expanded number in attendance weekly.
- 6E.** Improved website presence and updates, added Facebook postings and usage, improved marketing search engine reach through vendor "Reach Local".
- 6F.** Held and participated as needed in membership 'town hall' meeting.


 General Manager/COO Signature

3/1/19
 Date


 President Signature

3/1/19
 Date

MAJOR CAPITAL PROJECTS

Peter has played a crucial role in ensuring the successful completion of many capital projects by overseeing the planning, execution, and coordination of all aspects. His involvement includes collaborating with architects, contractors, committee members and board of directors, while maintaining a timeline for project milestones. His leadership involves addressing challenges, ensuring quality standards, and keeping members informed. Effective communication and strategic decision-making are Peter's key elements in achieving the goals of major capital projects under his management.

Capital Projects successfully competed:

- Island Country Club golf course renovation - \$6.4M
- Fort Belvoir Golf Club maintenance facility construction - \$1.6M
- Wildcat Run Golf & Country Club green reconstruction - \$775,000
- City Club at River Ranch – Carriage House Hotel Renovations - \$525,000
- The Arlington Club Fitness Center construction - \$310,000
- The Standard Club Locker Room renovations - \$205,000
- The City Club at River Ranch Fitness / Plates Center renovations - \$155,000



MAJOR CAPITAL PROJECTS



GOLF & AGRONOMY

Peter, in his role as GM/COO has significantly contributed to successful golf course agronomy programs by overseeing its planning, implementation, and ongoing management. He works closely with the greens and grounds committee, superintendent, and agronomy team to ensure optimal course conditions. This involves budgeting for turf maintenance equipment and resources, as well as implementing sustainable and environmentally friendly practices. Peter's role includes fostering communication between the agronomy team and club members, ensuring the course meets the highest standards, and adapting strategies for long term course health and sustainability.

Peter, a PGA Golf Professional, began his professional career in the private club golf shops, therefore he is assured the golf shop operations, at all his clubs, are second to none. Staying abreast of the changing technologies in conjunction with an ever-present staff mindset of impeccable service is the driving force of the golf programs at all his clubs. Peter's consistent communication with the golf staff and golf committee ensures the club members' expectations are consistently surpassed by the programming and service delivered by the professional golf team.

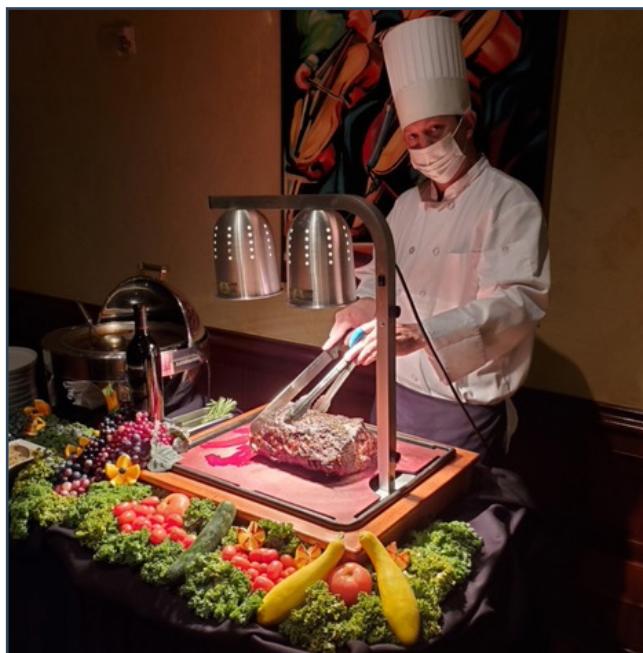


GOLF & AGRONOMY



MEMORABLE DINING

Peter plays a pivotal role in delivering world-class member dining experiences by overseeing various aspects of the dining programs. This includes collaborating with chefs, ensuring high quality culinary offerings, developing unique and appealing menus, and maintaining exceptional service standards. Peter always creates a welcoming atmosphere, manages budgets, and adapts menus to meet the members' preferences. Peter's forte is focusing on staff training, implementing innovative dining concepts, and gathering feedback to continually enhance the overall dining experience for members.



MEMORABLE DINING



MEMORABLE DINING



MEMORABLE DINING



MEMORABLE DINING

DINNER MENU

STARTERS

THAI CHILI SHRIMP

Flash Fried Gulf Shrimp with a Sweet Thai Chili Sauce served over Sautéed Purple Cabbage | 16

RED BEET HUMMUS (GF)

Roasted Golden Red Beets, Chickpeas, Tahini, Mediterranean Spices, Julienne Cucumber Slices | 16
(Pita Upon Request)

CRAWFISH SPINACH DIP

Creamed Spinach tossed with Louisiana Crawfish and crispy Tortillas | 18

CRAB CAKES

Pan-Seared Jumbo Lump Crab Cake with Red Remoulade | 20

KOREAN BEEF SKEWERS (GF)

Char-grilled Skewered Tenderloin Tips, Ginger, Soy, Onion, Garlic, Rice Wine Vinegar, basted with Korean BBQ Sauce | 21

AHI TUNA TARTARE (GF)

Marinated Fresh Ahi Tuna, Avocado Stack, Toasted Sesame, Creamy Thai Sauce | 23

GREENS

CLASSIC CAESAR SALAD (GF) | 12

RIVER RANCH WEDGE (GF)
Iceberg Wedge, Applewood Bacon, Red Onion, Tomato, Farmer's Egg,
Blue Cheese Crumbles, Maytag Blue Dressing | 12.5

CITY CLUB COBB SALAD (GF)

Mixed Greens layered with Tomato, Applewood Bacon, Farmers Egg, Avocado,
Grilled Chicken, Crumbled Blue Cheese, choice of dressing | 17.5

ORCHARD SALAD (GF)

Blackened Jumbo Shrimp, Sliced Apples, Spring Mix,
Granola Clusters, Manchego, Apple Cider Vinaigrette | 18

STRAWBERRY TENDERLOIN (GF)

Seared Tenderloin, Mixed Greens, Sliced Strawberries, Goat Cheese,
Toasted Pine Nuts, Poppy Seed Dressing | 20.5

SEARED TUNA (GF)

Flash Seared Tuna, Tobasco Pecans, Applewood Bacon,
Grilled Pineapple, Spinach, Balsamic Vinaigrette | 23.5

CRABMEAT & AVOCADO (GF)

LA Jumbo Lump Crabmeat Stuffed Avocado, Mixed Greens,
Red Onion and Tomato with Creamy Remoulade | 23.5

PROTEIN ADDITIONS

Chicken (5) - Shrimp (6) - Black Bean Burger (6) - Steak (8) - Salmon (8)

SMALL HOUSE OR CAESAR | 5

DRESSINGS

Ranch, Blue Cheese, Italian, Poppy Seed, Honey Mustard,
Balsamic, Apple Cider Vinaigrette, Caesar, Thousand Island

ENTREES

SOUTHERN FRIED CHICKEN

Member Favorite Two-piece Southern Fried Chicken | 16
Suggested Chef's pairing: Whitehaven Sauvignon Blanc

CHICKEN (GF)

Two Char-grilled Chicken Breasts topped with House-Made Pepper Jelly Sauce | 28
Suggested Chef's pairing: Kendall-Jackson Chardonnay

SALMON

Fresh Atlantic Salmon topped with a Crab-infused Smoked Paprika Sauce | 30
Suggested Chef's pairing: Santa Margherita Pinot Grigio

PORK OSSO BUCCO

Pork Shank, Slow Simmered, Braised in Red Wine, with Vegetable Trinity
and Tomato Sauce served over Smoked Gouda Grits | 32
Suggested Chef's pairing: Elouan Pinot Noir

CRISPY DUCK (GF)

Slow Roasted Duck, Pan-Crisped, topped with a Cognac Apricot Glaze | 32
Suggested Chef's pairing: La Crema Pinot Noir

TENDERLOIN (GF)

Char-grilled 6oz Beef Tenderloin topped with Jumbo Lump Crab Meat,
Foraged Wild Mushrooms, Fresh Bernaise | 38
Suggested Chef's pairing: Silver Palm Cabernet

RIBEYE (GF)

Char-grilled 12oz Ribeye cooked to perfection
topped with Compound Butter or Asian Glaze | 44
Suggested Chef's pairing: Decoy Merlot

All Entrees Served with Choice of Two Sides

SIDES

Side House or Caesar Salad | 5
Stuffed Potato Cakes | 7
Creamed Spinach | 7
Roasted Baby Vegetables | 7
Truffled Brabant Potatoes | 7
Smoked Gouda Grits | 7
Grilled Asparagus | 7

CHEF EVIE'S HOUSMADE DESSERT

Chocolate Chai Coffee Cake | 8
Rum Cake | 8
Vanilla Cheesecake | 8
White Chocolate Bread Pudding | 8

House Brewed Coffee
Assorted Hot Teas

MEMORABLE DINING



FIRST COURSE

Applewood Smoked Bacon infused
Deviled Eggs topped with Cracker Crusted
Flash Fried Oysters with a Spicy Remoulade
Cheers: Rosemary Simple Syrup, Champagne, and Vodka

SECOND COURSE

Rosemary Grilled Lollipop Lamb Chops
with a Fuji Apple Mint Glaze
Christmas Cosmo: White Cranberry Juice, Vodka, Triple Sec

THIRD COURSE

Mini Ahi Tuna Stack with Diced Avocado,
Black Sesame Seeds, Bulgogi Accent
Rudolph's Red Nose: Spiced Cranberry, Tequila, Lime

FOURTH COURSE

Maple Glazed NY Strip with a Candy Pecan Crusted
Sweet Potato Cake, House Made Bearnaise, and Caviar
Classy Clause: White Negroni

FIFTH COURSE

Fresh Mixed Berry Christmas Tart
Santa's Nightcap: Eggnog



Jazz & Bourbon Night

I

ROASTED BUTTERNUT SQUASH BISQUE, WITH BROWN BUTTER,
CINNAMON SUGAR CROUTONS
- RABBIT HOLE CAVEHILL FOUR GRAIN TRIPLE MALT -

II

BOURBON POACHED PEAR SALAD WITH GORGONZOLA, CANDIED
WALNUTS, AND POPPYSEED DRESSING
- RABBIT HOLE HEIGOLD HIGH RYE DOUBLE MALT -

III

GRILLED 16OZ BONE-IN RIBEYE, RABBIT HOLE SASSAFRAS GLAZE, SWEET
POTATO CRUNCH, GRILLED ASPARAGUS
- RABBIT HOLE BOXERGRAIL SOUR MASH RYE -

IV

DECADENT BOURBON ANGLAISE WITH SPICED PECANS AND VANILLA
WHIPPED CREAM
- RABBIT HOLE DARERINGER FINISHED IN PX CASKS -



FINANCIALS

City Club Grill and Bar
Monthly Covers and Sales
November
2023

Date	Lunch Covers	# Orders To Go	Lunch Sales	Lunch PPA	Dinner Covers	# Orders To Go	Dinner Sales	Dinner PPA	Total Covers	Total To Go	Total Sales	Daily PPA	Special / Theme
Tues				#DIV/0!				#DIV/0!	0	0	\$0.00	#DIV/0!	Fried Chicken Night
Wed Nov 1	28	7	\$893.86	\$25.54	33	2	\$1,338.60	\$38.25	61	9	\$2,232.46	\$31.89	
Thurs Nov 2				#DIV/0!	190		\$9,344.20	\$49.18	190	0	\$9,344.20	\$49.18	Rhythms
Fri Nov 3	31	7	\$798.36	\$21.01	52	1	\$2,432.88	\$45.90	83	8	\$3,231.24	\$35.51	Fab Friday
Weekly Total	59	14	\$1,692.22	\$23.18	275	3	\$13,115.68	\$47.18	334	17	\$14,807.90	\$42.19	
Tues Nov 7	30	2	\$987.64	\$30.86	76	11	\$2,546.45	\$29.27	106	13	\$3,534.09	\$29.70	Fried Chicken Night
Wed Nov 8	30	5	\$824.00	\$23.54	24		\$1,195.86	\$49.83	54	5	\$2,019.86	\$34.23	
Thurs Nov 9	28	4	\$832.00	\$26.00	150	6	\$6,590.03	\$42.24	178	10	\$7,422.03	\$39.48	
Fri Nov 10	18	5	\$483.10	\$21.00				#DIV/0!	18	5	\$483.10	\$21.00	Closed for Dinner(Banquet Event)
Weekly Total	106	16	\$3,126.74	\$25.63	250	17	\$10,332.34	\$38.70	356	33	\$13,459.08	\$34.60	
Tues Nov 14	40	8	\$833.91	\$17.37	0	10	\$450.61	\$45.06	40	18	\$1,284.52	\$22.15	Restaurant to go only(Civic Cup)
Wed Nov 15	21	2	\$468.50	\$20.37	50	2	\$1,278.77	\$24.59	71	4	\$1,747.27	\$23.30	
Thurs Nov 16	38	6	\$1,032.16	\$23.46	51	3	\$2,897.62	\$53.66	89	9	\$3,929.78	\$40.10	
Fri Nov 17	32	5	\$805.14	\$21.76	75	2	\$2,804.56	\$36.42	107	7	\$3,609.70	\$31.66	Fab Friday
Weekly Total	131	21	\$3,139.71	\$20.66	176	7	\$7,431.56	\$40.61	307	28	\$10,571.27	\$31.56	
Tues Nov 21	38	8	\$1,100.11	\$23.92	121	13	\$3,696.17	\$27.58	159	21	\$4,796.28	\$26.65	Fried Chicken Night
Wed Nov 22	43	1	\$1,298.68	\$29.52				#DIV/0!	43	1	\$1,298.68	\$29.52	Closed for Dinner
Thurs Nov 23	330		\$14,471.70	\$43.85				#DIV/0!	330	0	\$14,471.70	\$43.85	THANKSGIVING BRUNCH
Fri Nov 24				#DIV/0!				#DIV/0!	0	0	\$0.00	#DIV/0!	Closed
Weekly Total	411	9	\$16,870.49	\$40.17	121	13	\$3,696.17	\$27.58	532	22	\$20,566.66	\$37.12	
Tues Nov 28	24	7	\$688.64	\$22.21	100	10	\$3,744.95	\$34.05	124	17	\$4,433.59	\$31.44	Fried Chicken Night
Wed Nov 29	35	5	\$935.11	\$23.38	70	1	\$2,622.82	\$36.94	105	6	\$3,557.93	\$32.05	
Thurs Nov 30	45	0	\$1,861.00	\$41.36	33	0	\$1,821.88	\$55.21	78	0	\$3,682.88	\$47.22	
Fri				#DIV/0!				#DIV/0!	0	0	\$0.00	#DIV/0!	Fab Friday
Weekly Total	104	12	\$3,484.75	\$30.04	203	11	\$8,189.65	\$38.27	307	23	\$11,674.40	\$35.38	
Month Total	811	72	\$28,313.91	\$32.07	1025	51	\$42,765.40	\$39.74	1836	123	\$71,079.31	\$36.28	17 Days
			Total Covers Lunch	883			Total Covers Dinner	1076			Total Daily Covers	1959	
			Total Avg Lunch Covers	52			Total Avg Dinner Covers	63			Total Avg Daily Covers	115	
2022	696	67	\$25,351.68	\$33.23	1167	74	\$46,587.75	\$37.54	1863	141	\$71,939.43	\$28.37	15.5 Days
			Total Covers Lunch	763			Total Covers Dinner	1241			Total Daily Covers	2004	
			Total Avg Lunch Covers	49			Total Avg Dinner Covers	80			Total Avg Daily Covers	129	

FINANCIALS

New Members MAY 2023

Member Number	Member Name	Join Date	Member Type	Rejoin?	
0112604	Stuart Smith	22-May-23	RR1	RES	INDIV
0114010	Elizabeth K Lejeune	30-May-23	CP2	CORP	COUPLE
0114275	Alexandra M Pennachio	24-May-23	YPM2	YPM	COUPLE
0114634	Teddy J Eastin	3-May-23	CP2	CORP	COUPLE
0114643	Sophie Hebert	2-May-23	CRS		
0114645	Deborah R Young	2-May-23	CP1	CORP	INDIV
0114646	Chad E Dartez	2-May-23	CP1	CORP	INDIV
0114648	Nina Baumer	3-May-23	NR1	NON	INDIV
0114649	Trevor M Credeur	3-May-23	CP1	CORP	INDIV
0114652	Manard Lagasse	5-May-23	RR3	RES	FAMILY
0114653	Connie M Kile	9-May-23	NR1	NON	COUPLE
0114654	Zach Digiovanni	9-May-23	NR1	NON	INDIV
0114655	Valerie R Baiunco	9-May-23	YPM1	YPM	INDIV
0114657	Mary Beth Kasischke	10-May-23	NR3	NON	FAMILY
0114662	Lauren M Guilliot	12-May-23	YPM1	YPM	INDIV
0114665	Craig J Meaux	15-May-23	RR2	RES	COUPLE
0114668	Dacoda Bartels	16-May-23	NR2	NON	COUPLE
0114669	Megan Leonards	16-May-23	RR3	RES	FAMILY
0114670	Madison Yarborough	17-May-23	CP2	CORP	COUPLE
0114671	Eric B King	17-May-23	SOCIAL	URBAN	FAMILY
0114672	Natalie Dworaczyk	18-May-23	NR3	NON	FAMILY
0114673	Allison A Bergeron	18-May-23	CP3	CORP	FAMILY
0114674	Connor Ackerman	18-May-23	YPM2	YPM	COUPLE
0114678	Anne M Craven	19-May-23	CP1	CORP	INDIV
0114679	Tony Gordon	19-May-23	CP1	CORP	INDIV
0114681	Camille Z Brown	19-May-23	YPM1	YPM	INDIV
0114683	Byron B Holmes	22-May-23	SOCIAL	URBAN	FAMILY
0114685	Gabel Camardelle	23-May-23	SOCIAL	URBAN	FAMILY
0114688	Claire E Crutti	23-May-23	BRIDE		
0114689	Katie E Forestier	23-May-23	YPM1	YPM	INDIV
0114690	Stacey C Bergeron	24-May-23	CP2	CORP	COUPLE
0114691	Lauren B Michel	24-May-23	NR1	NON	INDIV
0114696	Emily Prochaska	24-May-23	CP3	CORP	FAMILY
0114698	Benjamin J Baronne	25-May-23	CP2	CORP	COUPLE
0114701	Hannah Hodgins	25-May-23	NR2	NON	COUPLE
0114702	Joshua R Miller	26-May-23	CP2	CORP	COUPLE
0114705	Kim M Landry	30-May-23	CP1	CORP	INDIV
0114706	Jodi Galasso	30-May-23	CP3	CORP	FAMILY
0114707	Grant M Forestier	30-May-23	YPM1	YPM	INDIV
0114708	Johnny Vasquez	30-May-23	CP3	CORP	FAMILY

FINANCIALS

New Grill Menu 2.16.23

	Cost	Current Price	COS %	Projected Price @ 48%	Price Change
Appetizers					
Thai Chili Shrimp	6.39	15	43%	\$ 13.31	\$ (1.69)
Southwest Eggrolls	6.49	15	43%	\$ 13.52	\$ (1.48)
Catfish Fries	7.42	15	49%	\$ 15.46	\$ 0.46
Crab Cakes	11.35	18	63%	\$ 23.65	\$ 5.65
Lobster Quesadilla	12.7	18	71%	\$ 26.46	\$ 8.46
Greens					
River Ranch Wedge	5.91	10	59%	\$ 12.31	\$ 2.31
Caesar Salad	5.59	10	56%	\$ 11.65	\$ 1.65
Cobb Salad	8.27	15	55%	\$ 17.23	\$ 2.23
Orchard Salad	8.78	16	55%	\$ 18.29	\$ 2.29
Strawberry Tenderloin	9.99	18	56%	\$ 20.81	\$ 2.81
Crabmeat & Avocado	11.5	21	55%	\$ 23.96	\$ 2.96
Shareables & Small Plates					
Duck Fat Brussels	6.1	10	61%	\$ 12.71	\$ 2.71
Crispy Enfuego Chicken	5.58	12	47%	\$ 11.63	\$ (0.38)
Vegan White Bean Dip	4.89	12	41%	\$ 10.19	\$ (1.81)
Sticky Chicken Wings	7.25	14	52%	\$ 15.10	\$ 1.10
Korean Beef Skewers	9.21	16	58%	\$ 19.19	\$ 3.19
Hand Helds					
River Ranch Burger	8.19	14	59%	\$ 17.06	\$ 3.06
Classic Club Sandwich	8.45	14	60%	\$ 17.60	\$ 3.60
Shrimp Po-boy	8.2	14	59%	\$ 17.08	\$ 3.08
Shrimp Tacos	8.16	14	58%	\$ 17.00	\$ 3.00
Alabama Slammer	8.62	15	57%	\$ 17.96	\$ 2.96
Steak Fajita Wrap	8.48	16	53%	\$ 17.67	\$ 1.67
Entrees					
Southern Fried Chicken	7.18	15	48%	\$ 14.96	\$ (0.04)

Day Thursday Date 10/13/2023

Weather _____

	Covers	To Go	Sales
Lunch			
Special Events			#DIV/0!

Weather 80 Partly Cloudy

	Covers	To Go	Sales	PPA
Dinner	215		\$10,739.59	
Special Events				\$49.95
Beachside Sales				
Tiki Bar Sales				

Opening Duties	MGR SIGN	Closing Duties	MGR SIGN
Turn on Lights	X	Check out all Staff	X
Check Reservations	X	Daily Paperwork	X
Get Cash	X	Turn off TV's	X
Set daily Tip & Cash sheet	X	Lock all Doors	X
Turn on TV's	X	Turn off Lights	X
Set out cash draw	X		
Check Staffing Levels	X		
Unlock all Doors	X		
Pre-Shift	X		

Day Tuesday Date 10/17/2023

Weather 75 Clear

	Covers	To Go	Sales
Lunch	36	6	\$1,070.57
Special Events			\$25.49

Weather 87 Clear

	Covers	To Go	Sales	PPA
Dinner	127	7	\$3,456.24	
Special Events	Chicken			\$25.79
Beachside Sales				
Tiki Bar Sales				

Opening Duties	MGR SIGN	Closing Duties	MGR SIGN
Turn on Lights	X	Check out all Staff	X
Check Reservations	X	Daily Paperwork	X
Get Cash	X	Turn off TV's	X
Set daily Tip & Cash sheet	X	Lock all Doors	X
Turn on TV's	X	Turn off Lights	X
Set out cash draw	X		
Check Staffing Levels	X		
Unlock all Doors	X		
Pre-Shift	X		

Day Thursday Date 11.2.23

Weather _____

	Covers	To Go	Sales
Lunch			
Special Events			#DIV/0!

Weather 50 Clear

	Covers	To Go	Sales	PPA
Dinner	190		\$9,344.20	
Special Events				\$49.18
Beachside Sales				
Tiki Bar Sales				

Opening Duties	MGR SIGN	Closing Duties	MGR SIGN
Turn on Lights	X	Check out all Staff	X
Check Reservations	X	Daily Paperwork	X
Get Cash	X	Turn off TV's	X
Set daily Tip & Cash sheet	X	Lock all Doors	X
Turn on TV's	X	Turn off Lights	X
Set out cash draw	X		
Check Staffing Levels	X		
Unlock all Doors	X		
Pre-Shift	X		

For private club members to remain engaged and find continued value in their membership they must be aware of all that their club has to offer. A vibrant and active private club must have activities and programs that are reflective of the desires of the membership. Effectively communicating club programming to the membership is necessary to promote member engagement. Peter continues to be a leader in the industry by implementing cutting edge methods in conjunction with effective traditional approaches to communication.

Communication Plan:

1. Educate the team! The staff's knowledge of the member events calendar is crucial. The most effective way of communicating with members is by "talking to them" in person. Peter leads by example by consistently speaking to the membership and "inviting" them to upcoming events. In turn, his entire staff is trained to do the same. When the entire staff, enthusiastically, invites members to upcoming events - participation soars.
2. "This Week at Your Club" email notifications.
3. Quarterly electronic club newsletters.
4. Weekly (or as needed) text messages informing members of important upcoming club dates.
5. Interactive club APP.
6. Interactive member website.
7. Town Hall meetings.
8. Monthly "Breakfast with the GM" and "PM with the GM" informational social gatherings.



Members were transported to the Caribbean on Thursday, July 6th during City Club's Rum Pairing event. This exclusive member event treated members and their guests to 5 delicious tropical-inspired cuisine paired with rum summer cocktails.

The menu consisted of:

- Caribbean Deep Fried Chicken Jibarito Sandwich
- Ahi Tuna Pork Bowls with Grilled Pineapple, Avocado Coconut Rice, Pickled Red Onion
- Burnt Brisket Ends Bao Buns, Shirachi Slaw, Pickles
- Jamaican Jerk Red Snapper topped with Red Chili Prawns
- Caribbean Spiced Rum Cake

If you have yet to experience one of City Club's platinum-level events, it is now the time to do so! We have a full calendar of offerings for you to enjoy. Events have been sell-outs so make your reservations soon to secure your spot. We have provided links below to remaining summer events. I look forward to seeing you and treating you to the platinum service that you deserve at your club!

To all City Club Front Desk Service Team Members:

As a team, we are all delivering “cutting edge” Celebrity Service to our members and their guests. This unique brand of service is the most important competitive edge we have over our competitors. Your role here at the club is at the “tip of the sword” when it comes to our member’s experience. You and your co-workers interact with our members more often and more critically than anyone else at the club. For this, I thank you, and invite you to our first “Tip of the Sword” meeting on Tuesday, October 4th at 10AM. We will meet in the Evangeline Room and will have a continental breakfast available for you.

At this first meeting, we will discuss the importance of what you do, as well as find out what we can do together to improve your work experience and our service delivery!

Please do everything possible to attend this very important one-hour meeting that will mean so much to your and the club’s success!

Most Sincerely,

**Peter Cizdziel
Your GM**

FROM THE DESK OF THE GENERAL MANAGER

We cordially invite you to join us for an authentic Oktoberfest celebration at the club on Wednesday, October 4th! Dust off your lederhosen and dirndls and prepare for an evening of traditional Oktoberfest fun.

Das Ist Lustig, one of the country's most popular Bier Garten variety bands, will be playing all your favorite schnitzelbank tunes from 6-9pm on the Grill & Bar patio. Dance the polka, chicken dance or just clap along - their high-energy blend of accordion and drums will surely get you in the festive spirit. Of course, no Oktoberfest is complete without plenty of bier! Our bartenders will have taps flowing with German brews and lagers. Drink specials will be offered throughout the evening.

From 5:30-9:00 pm, feast on our authentic German buffet. Indulge in sauerbraten, spaetzle, and bratwurst. End your meal with an assortment of desserts.

Tracht or dirndls are encouraged but not required. We hope to see you for a night of prost, essen and celebrating Deutschland's favorite holiday!

Prost! 🍷

Peter Cizdziel
Your GM



From the Desk of the General Manager

Dear City Club at River Ranch Members and Staff:

As we gather to celebrate Thanksgiving, I am filled with gratitude for each of you. Your dedication and warmth make City Club a place of community and joy. Wishing all of you a wonderful Thanksgiving filled with moments of laughter, delicious food, and cherished memories.

With heartfelt thanks,

Peter Cizdziel
Your GM



12.14 | MAKING SPIRITS BRIGHT

'Tis the season to be jolly at City Club's Christmas cocktail tasting - "Making Spirits Bright"! ✨

On December 14th, join us in the Grill & Bar for a one-of-a-kind holiday experience. Our members and their guests will be treated to holiday-inspired cocktails paired with a delectable 5-course culinary tasting.

It's not just about the spirits, it's about the spirit. So, come dressed in your funnest, most festive attire! The cost is \$85++ per person with a 48-hour cancellation policy in effect.

Please call us at 337-216-6507 to make your reservations. This event is open to members and their guests aged 21 and over. Get ready to shake up your holiday season - City Club style. Here's to warm hearts, blended spirits, and bright smiles! 🎄 🍸 🌟



FABULOUS FRIDAYS

NO PRIME RIB NIGHT ON FRIDAY, NOVEMBER 24th

Enjoy live music (6:30 - 9:30 PM) on the patio along with the a la carte menu and drink specials all night!

Please check Facebook for up-to-date musician announcements.



11.30 | HOLIDAY EXTRAVAGANZA

Don't miss out on the ultimate Holiday Extravaganza shopping event! 🛍️ ✨ Join us on Thursday, November 30th, from 9 am - 4 pm for an exciting day of fantastic sales, prizes, and delicious treats. 🍷 ✨

Take advantage of incredible discounts throughout the club areas, including the fitness center, tennis pro shop, grill and bar, and Riverspa. With exclusive deals on a wide range of products, you're sure to find something special for yourself or your loved ones.



THANKSGIVING HOLIDAY HOURS OF OPERATION

Wednesday, November 22nd

- Fitness Center: 7 am - 2 pm
- Group X: 7:30-11:30 am
- Tennis: 8 am - Noon
- Spa: 9 am - 2 pm
- Grill & Bar: 11 am - 2 pm

All Club areas are closed for Thanksgiving Day, with the exception of our reservation only Brunch.



12.03 | COUPLES TENNIS MIXER

● Calling all tennis-loving duos! ●

Don't miss out on our exciting Couples Tennis Mixer 🎾 happening on Sunday, December 3rd from 4-6 pm at the City Club at River Ranch Tennis Courts! Join us for an exhilarating round-robin style match, where you'll challenge other pairs with your partner in tow.

Whether you're novices or advanced, we invite all skill levels to participate in this lively event. Thirst-quenching refreshments will be served, including wine, beer, and Powerade to keep the fun going 🍷 🍺 🥤.

Entry fee is only \$30 per member or \$45 per guest. (City Club members have priority). The deadline is Friday, December 1st, and with a limit of 22 teams, spots will fill fast! 🎾



11.30 | CHRISTMAS TEA

Add a splash of holiday cheer to your calendar! 🎄

City Club at River Ranch is hosting a delightful Christmas Tea in the cozy ambiance of our Evangeline Room, on Thursday, November 30th from 2-4 pm. 🍷

COMMUNICATIONS

September

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	IMPORTANT CLUB NUMBERS Membership 337.216.6521 Billing 337.216.6523 Grill & Bar 337.216.6507 Private Events 337.216.6677			Fitness 337.406.2582 Tennis 337.216.6588 Riverspa 337.216.6511 Carriage House 337.769.8400		
	Happy Labor Day Limited Club Hours 			Prime Thursdays Grill & Bar	Fabulous Fridays Grill & Bar	
3	4	5	6	7	8	9
Imperial Branch Grill & Bar	Member Monday Additional 10% Off Riverspa Services & Retail	Southern Fried Chicken Night Grill & Bar	Pasta Night Grill & Bar			
10	11	12	13			
	Member Monday Additional 10% Off Riverspa Services & Retail	Southern Fried Chicken Night Grill & Bar	Pasta Night Grill & Bar			
17	18	19	20			
	Member Monday Additional 10% Off Riverspa Services & Retail	Southern Fried Chicken Night Grill & Bar	Pasta Night Grill & Bar			
24	25	26	27			

October

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	Member Monday Additional 10% Off Riverspa Services & Retail	Southern Fried Chicken Night Grill & Bar	Oktoberfest Grill & Bar	Rhythms on the River Town Square Prime Dining RSVP 216.6507	Fabulous Fridays Grill & Bar	
1	2	3	4	5	6	7
	Member Monday Additional 10% Off Riverspa Services & Retail	Southern Fried Chicken Night Grill & Bar	Pasta Night Grill & Bar	Rhythms on the River Town Square Prime Dining RSVP 216.6507	Fabulous Fridays Grill & Bar	
8	Columbus Day	9	10	11	12	13
Imperial Branch Grill & Bar	Member Monday Additional 10% Off Riverspa Services & Retail	Southern Fried Chicken Night Grill & Bar	Pasta Night Grill & Bar	Rhythms on the River Town Square Prime Dining RSVP 216.6507	Fabulous Fridays Grill & Bar	Festivals Academiens et Creole Tennis Courts
15	Extended Hours Kids Club	16	17	18	19	20
Pestivals Academiens et Creole		Extended Hours Kids Club		Halloween Party Grill & Bar	Rhythms on the River Town Square Prime Dining RSVP 216.6507	Fabulous Fridays Grill & Bar
				25	26	27
					IMPORTANT CLUB NUMBERS Membership 337.216.6521 Billing 337.216.6523 Grill & Bar 337.216.6507 Private Events 337.216.6677	
					Fitness 337.406.2582 Tennis 337.216.6588 Riverspa 337.216.6511 Carriage House 337.769.8400	

November

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
IMPORTANT CLUB NUMBERS Membership 337.216.6521 Billing 337.216.6523 Grill & Bar 337.216.6507 Private Events 337.216.6677				Rhythms on the River Town Square Prime Dining RSVP 216.6507	Fabulous Fridays Grill & Bar	
	Member Monday Additional 10% Off Riverspa Services & Retail	Southern Fried Chicken Night Grill & Bar	Pasta Night Grill & Bar	Prime Thursdays Grill & Bar		
5	6	7	8			
	Member Monday Additional 10% Off Riverspa Services & Retail	Southern Fried Chicken Night Grill & Bar	Pasta Night Grill & Bar			
12	13	14	15			
	Member Monday Additional 10% Off Riverspa Services & Retail	Southern Fried Chicken Night Grill & Bar	Gleaux Run Town Square Limited Club Hours			
19	Extended Hours Kids Club	20	21	22		
	Member Monday Additional 10% Off Riverspa Services & Retail	Southern Fried Chicken Night Grill & Bar	Pasta Night Grill & Bar			
26	27	28	29			

December

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
						1
	Magical Christmas Party	Southern Fried Chicken Night Grill & Bar	Pasta Night Grill & Bar	Prime Thursdays Grill & Bar	Fabulous Fridays Grill & Bar	
3	Member Monday Additional 10% Off Riverspa Services & Retail	4	5	6	7	8
	Member Monday Additional 10% Off Riverspa Services & Retail	Southern Fried Chicken Night Grill & Bar	Pasta Night Grill & Bar	Making Spirits Bright Grill & Bar	Fabulous Fridays Grill & Bar	
10	11	12	13	14	15	16
	Member Monday Additional 10% Off Riverspa Services & Retail	Southern Fried Chicken Night Grill & Bar	Pasta Night Grill & Bar	Happy Holidays Prime Thursdays Grill & Bar	Fabulous Fridays Grill & Bar	
17	18	19	20	21	22	23
	Member Monday Additional 10% Off Riverspa Services & Retail	Southern Fried Chicken Night Grill & Bar	Extended Hours Kids Club	Extended Hours Kids Club	Extended Hours Kids Club	
Christmas Eve Limited Club Hours	Club Closed	25	26	27	28	29
		Southern Fried Chicken Night Grill & Bar	Pasta Night Grill & Bar	Prime Thursdays Grill & Bar	Pre NYE Party Grill & Bar	
New Year's Eve Limited Club Hours			Extended Hours Kids Club	Extended Hours Kids Club	Extended Hours Kids Club	30
					IMPORTANT CLUB NUMBERS Membership 337.216.6521 Billing 337.216.6523 Grill & Bar 337.216.6507 Private Events 337.216.6677	
					Fitness 337.406.2582 Tennis 337.216.6588 Riverspa 337.216.6511 Carriage House 337.769.8400	

SPA & BOUTIQUE HOTEL

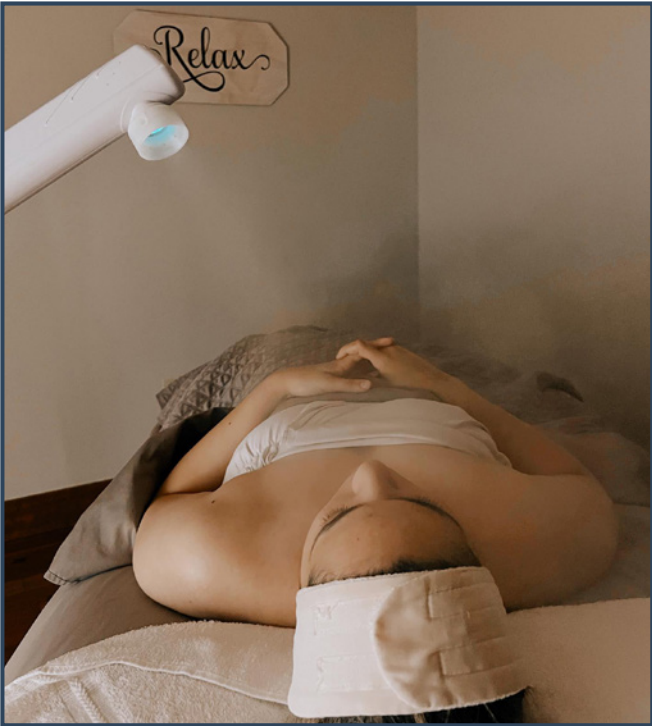
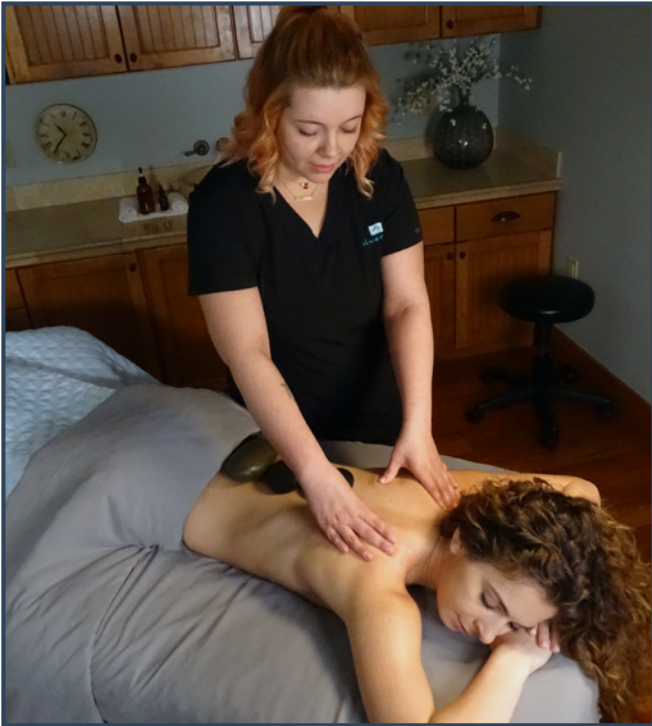
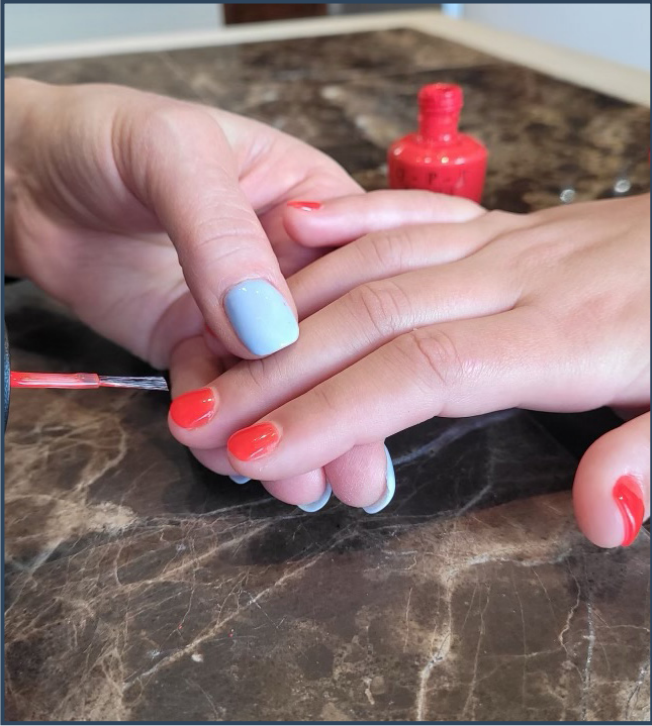
Peter's professional hospitality experience extends to managing the day-to-day operations of the "Riverspa" day spa and the Carriage House Hotel. These two incredible amenities to the City Club at River Ranch afford the membership an array of incredible spa services in addition to memorable overnight experiences at the Carriage House Hotel.

The Riverspa is a member favorite that always affords an "escape" from the day-to-day grind members experience. Peter's direction, guidance and supervision assures the spa continues to grow in popularity. Peter oversees the spa staff of 26 which includes the director, aestheticians, nail techs, masseuses, and member services staff. Under Peter's direction the Riverspa has increased its annual revenue 70% from \$770,000 to \$1.3M in four (4) years. This has been accomplished by assuring the spa offers a serene atmosphere, skilled therapists, diverse treatment options, and personalized experiences tailored to members' needs. The spa staff always focus the member's experience on relaxation, rejuvenation, and wellness, ensuring high-quality services and attention to detail.

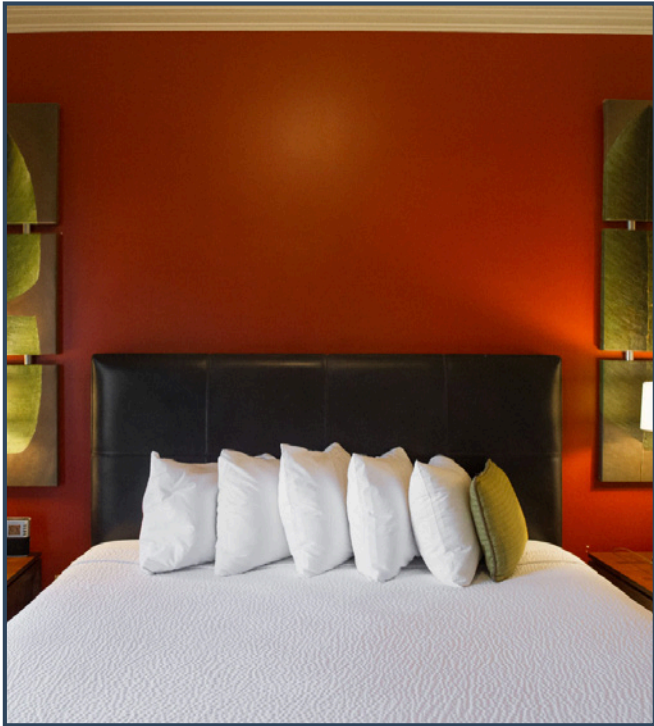
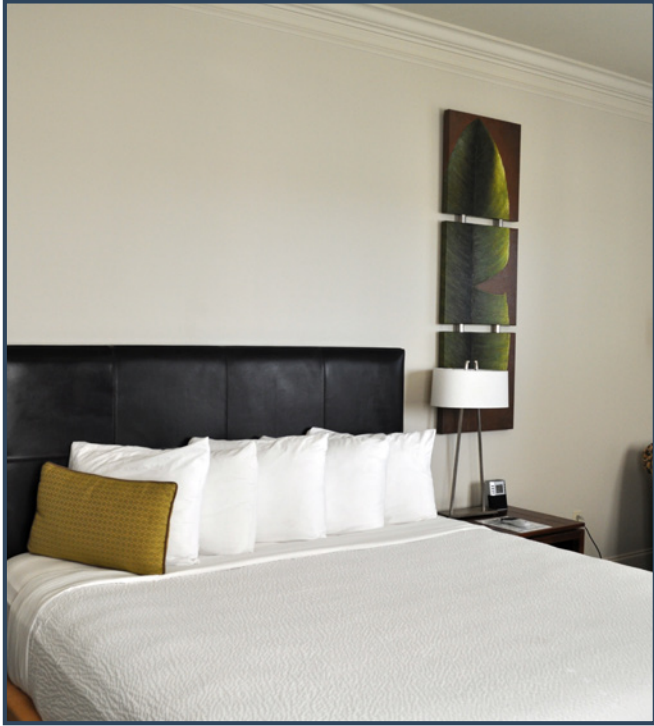
The Carriage House Hotel has quickly become a favorite of the members of the City Club at River Ranch since Peter became the GM/COO of the club in 2019. The membership has been "reintroduced" to the best overnight unique experience the region. Peter and the staff assure the members and their guests, enjoy an intimate stay with stylish accommodation with a distinct character that sets it apart from all the chain hotels. Personalized "Celebrity Service", attention to design, and a genuine connection with the club and local community contribute to the Carriage House Hotel experience. Peter assures the hotel accommodations strike a comfortable balance between luxury and authenticity which enhances the overall appeal. The Carriage House Hotel, under Peter's direction, is currently undergoing a full renovation projected to be completed in 2024. Once completed the Carriage House Hotel experience will be once again further elevated providing the membership a boutique hotel "experience" not offered anywhere in the region.



SPA &
BOUTIQUE HOTEL



SPA & BOUTIQUE HOTEL



SPA & BOUTIQUE HOTEL

Enhancements

- MAKEUP APP & CONSULT** 60 min \$90
- COLOR MATCH / CONSULT** 30 min \$40
30 minutes with a makeup artist to sample and customize our luxury makeup products.
- BROW LAMINATION & TINT** 60 min \$80
This microblading alternative fills in brow gaps & gives the illusion of fuller, more youthful brows in a non-invasive way.
- LASH LIFT & TINT** 60 min \$80
A great alternative to eyelash extensions. Natural lashes are curled and tinted, appearing darker and fuller. Results last from 4-8 weeks. Lift Only -45 minutes, \$65

Body Treatments

- HYDRATING RITUAL** 60 min \$110
Detoxifying and invigorating benefits of a full body dry brush exfoliation. Once the skin is cleansed and refreshed, hydrating oil is applied with a full body massage.
- DETOX WRAP** 90 min \$130
Removes toxins, draws out impurities, and replaces minerals. This treatment provides an ocean full of active seaweeds to penetrate skin for the ultimate in purifying, firming and stimulating. A great kickstart to a healthy living regime.
- HYDRATING WRAP** 90 min \$130
Drench your body in much-needed hydration. This wrap uses hydrating creams, which are left to sink into the skin leaving skin perfectly restored and hydrated.

Packages & Parties

- COUPLES RETREAT** \$470
60 min Couples massage, 60 min customized facials, and spa pedicures
- DAY AT THE RIVER** \$395
90 minute customized massage, 60 minute customized facial, express manicure, and spa pedicure
- LADY'S DAY OUT** \$240
60 min customized massage, 60 min customized facial, express manicure, express pedicure & champagne (ages 21+)
- THE SOUTHERN GENTLEMAN** \$185
60 minute CBD massage, Zone treatment 30 minute facial, express pedicure and beer/bourbon (ages 21+)

Policies

- RESERVATIONS** We encourage you to schedule your appointments 7 days in advance. Same-day appointments and walk-ins are welcome! Credit card holds are required.
- ARRIVAL & CHECK-IN** Please arrive 15-30 minutes before your appointment to utilize our amenities and complete any required paperwork.
- CANCELLATION POLICY** We reserve the right to charge half of the value of any missed appointments or cancellations without 24-hour notice.
- RETURN POLICY** All sales are final on opened products. A full refund will be given on merchandise returned unopened within 15 days with receipt.



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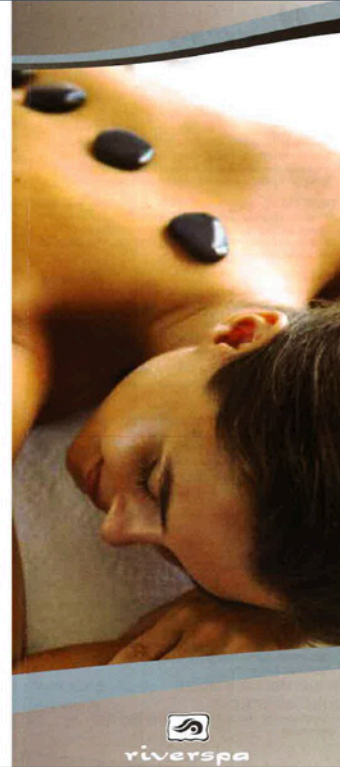
610 SILVERSTONE RD
LAFAYETTE, LA 70508
337-216-6511

HOURS

Monday-Thursday: 9 am - 8 pm
Friday & Saturday: 9 am - 5 pm
LIC# E2583

GIFT CARDS

AVAILABLE ONLINE
RiverspaRiverRanch.com



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Massages

- CUSTOMIZED** 30 min \$60 / 60 min \$90 / 90 min \$125
- COUPLES** 60 min \$180 / 90 min \$250
- HOT STONE** 90 min \$130
- CBD** 60 min \$90 | 90 min \$130
This massage is tailored to fit your individual needs and focuses on reducing inflammation in your body and relieving muscular pain and tension by incorporating the amazing benefits of CBD natural ingredients and essential oils.
- HIGH TECH** 60 min \$90
This area massage focuses on a variety of techniques to release tension in the neck, shoulder, back, hips, and forearms, leaving you ready to create the next generation of communication.
- EXPECTANT MOTHER** 60 min \$95
Intended for pregnancy in the second and third trimester.
- INTENSE HYDRATING** 60 min \$100/90 min \$135
A luxurious drenching of Moroccan Intense Hydrating lotion is used to quench even the driest skin.
- AROMA STEAM** 75 min \$100
Begin with steam shower which will stimulate your senses using essential oils followed by a customized massage.
- NEUROMUSCULAR MASSAGE** 60 min \$95
Isolates specific muscle groups and Utilizes trigger point techniques.
- STRESS RELIEVING TREATMENT** 30 min, \$60
Soothing neck and scalp massage for a quick fix.
- SOOTHE MY SOLES** \$55
Exfoliation treatment of the feet and foot reflexology.
- SINUS RELIEF MASSAGE ADD ON** \$15

Facials

- DERMALOGICA FACIAL** 60 min \$90 / 90 min \$130
Power Bright: Reduces appearance of dark spots and aging. Acne Clearing: For oily, acne prone, and inflamed skin. Calm Skin: Reduces inflammation and redness. Age Smart: Boosts collagen & moisture to correct appearance of aging.
- PURIFYING BACK FACIAL** 45 min \$100
- ZONE TREATMENT** 30 min \$55
Targets specific areas with highly active ingredients. No extractions.

Advanced Skincare

- AQUAFACIAL**
Signature Cleanses, extracts, and hydrates using serums filled with antioxidants, peptides, and hyaluronic acid. \$175
Deluxe: Includes all of the essentials of the Signature while addressing specific skin concerns with boosters. \$275
Platinum: Deeply cleanses and extracts while addressing specific concerns with a specialty booster. Includes Lymphatic Drainage and LED light therapy. \$300
Lip Perk OR Eye Perk Add-On: 15 minutes \$50 or \$80 both
- REGENERATE FACIAL** \$150
Addresses fine lines and wrinkles, blemishes, delivers nutrients effectively and efficiently.
- DERMAPLANING FACIAL** \$175
Physical exfoliation using a sterile surgical blade to gently exfoliate skin and peach fuzz.
- DIAMOND GLOW** \$165 / Add on TNS \$20
Unlike traditional wet facial treatments, which rely on chemical exfoliation to treat skin at surface level, DiamondGlow's™ patented recessed diamond tip wand delivers a next-level resurfacing treatment that deeply cleans and rejuvenates the skin. You'll love your instantly dewy, brighter skin, infused with nourishing SkinMedica® Pro-Infusion Serums.
- DYNAMIC DUO DIAMOND GLOW** \$200
Best of both worlds. DiamondGlow treatment using both TNS & HA5 serums. Great for all skin types, particularly great for dehydrated skin, fine lines, coarse wrinkles, and sagging skin.
- SKIN MEDICA VITALIZE PEEL** \$150
Chemical peel for moderate skin imperfections. Helps provide vibrant, radiant looking skin with minimal downtime. Appropriate for mild skin imperfections.
- SKIN MEDICA REJUVENIZE PEEL** \$200
Smooth the appearance of fine lines and wrinkles. See noticeable improvement after just one peel and compelling results after three to six peels. Appropriate for moderate to severe skin imperfections.
- FACIAL LIGHT THERAPY FACIAL ADD-ON** \$50
Treats various skin conditions and concerns, such as acne, fine lines/wrinkles, psoriasis, rosacea, sun damage, and eczema.
- MICROCHANNELING** 60 min \$200
Non-invasive procedure designed to stimulate your body's natural ability to generate collagen, elastin, and other building blocks of healthy skin. A series will help improve your skin's firmness and elasticity, as well as aid in the diminishing of fine lines and brown spots.

Nail Services

- EXPRESS MANICURE** \$30
A quick refresh for nails and tired hands.
- WELLNESS MANICURE** \$55
Relaxing treatment with exfoliation, massage, & moisturizer.
- SHELLAC MANICURE** \$45
A much longer lasting polish, resistant to chipping
- SHELLAC SOAK REMOVAL** \$10
- EXPRESS PEDICURE** \$40
A quick refresh for nails and tired feet.
- SPA PEDICURE** \$60
Relaxing soak, exfoliation, masque, massage, & moisturizer.
- SIGNATURE PEDICURE** \$65
Replenishes skin's moisture & incorporates a hot stone massage and a callus treatment.
- SHELLAC PEDICURE** \$60
A much longer lasting polish, resistant to chipping
- POLISH CHANGE** \$20 Hands/\$20 Feet
- PARAFFIN TREATMENT** \$15
- HAND RX (add-on)** \$20
- CHILD'S MANICURE** \$20

Wax Services

- | | | | |
|---------------|-------|------------|------|
| Brow | \$20 | Lip | \$12 |
| Nose | \$15 | Ear | \$15 |
| Chin | \$15 | Lip & Brow | \$30 |
| Full Face | \$55 | | |
| Under Arm | \$18 | Arms | \$60 |
| Chest | \$50 | Tummy Tint | \$25 |
| Back | \$70 | Bikini | \$45 |
| French Bikini | \$65 | Brazilian | \$85 |
| Lower Leg | \$50 | Upper Leg | \$50 |
| Full Leg | \$100 | | |
| Lash Tint | \$30 | Brow Tint | \$25 |

AWARDS

